

Pulcinella Ristorante
Chef Antonio Race

Pollo Fungi

Red Bird chicken sautéed with Hazel Dell Mushrooms, rounded out with sage directly from Chef Antonio's back yard.

- 2oz. Butter
- 2 Tbsp. EVOO
- 2 leaves of fresh sage
- 2- 4oz. Red Bird chicken breasts
- 7-9 Hazel Dell mushrooms quartered
- Pinch of black pepper
- Pinch of salt

➤ Instructions:

- Heat butter, oil and sage in a sauté pan med high heat. Add chicken breast and mushrooms until caramelized. Add boiling water and flour, salt and pepper. Reduce until chicken is cooked through and sauce has thickened (about 5-7 mins). Garnish with sage.

Penne All'Antonio

Hollow pasta sautéed in a light pink cognac sauce with scallops and shrimp, using cream from Diamond D Dairy.

- 1oz. Butter
- 1 Tbsp. Garlic
- 2 oz cognac
- Pinch of crushed red pepper
- Pinch of salt
- 8 oz. Diamond D. cream
- 2 oz. Marinara
- Pinch of shrimp powder
- 3 shrimp
- 3 scallops

➤ Instructions:

- Heat butter and garlic in a sauté pan until blond. Add cognac, salt and crushed pepper. Simmer until the liquid has almost evaporated. Add the heavy cream and marinara. When the cream starts to boil add the scallops, then the shrimp. Simmer until the seafood almost done (about 2-3 mins). Add the pasta reduce, and finish with the shrimp powder. Garnish with parsley.